SECTION L - FINISH SCHEDULE -FLOORS, WALLS, CEILINGS

REFERNCES (Chapter 290-5-14)

.07 Physical Facilities:

- (1) Materials for Construction (a) Indoor Materials (b) Outdoor Surfaces
- (2) Design, Construction, and Installation (a) Floors, Walls and Ceilings, Cleanability (b) Utility Lines (c) Floor, Wall Junctures, Coved, and Enclosed or Sealed (d)Floor Carpeting, Restrictions and Installation (f) Wall and Ceiling Coverings and Coatings (g) Wall and Ceiling, Attachments (h) Wall and Ceiling, Studs, Joist and Rafters

I. General:

A. Materials for indoor floor, wall and ceiling surfaces under conditions of normal shall meet certain requirements as per Chapter 290-5-14. They shall be smooth, durable, and easily cleanable for certain areas. Areas of concern are where food service establishment operations are conducted that requires these surfaces to be nonabsorbent such as areas subject to moisture. Operational areas that must meet these requirements are those such as food preparation areas, walk in refrigerators, warewashing areas, toilet rooms, mobile food service unit servicing areas, and areas subject to flushing or spray cleaning methods. Poured flooring such as epoxy or acrylic coverings must be a uniform thickness of at least 1/8 inch to be equivalent to that of standard floor tile.

II. Floors:

- A. Floor and wall junctures shall be coved and closed to no larger than one thirty-second inch in food service establishments which use cleaning methods other than flushing water. If flushing water is used as a cleaning method, the floors shall be provide with a drain graded to drain, and the floor and wall junctures shall be coved and sealed.
- B. A floor covering such as carpeting or similar material may not be installed as a floor covering in food preparation areas, walk in refrigerators, warewashing areas or toilet areas where the floor is subject to moisture, flushing, or spray cleaning methods.
- C. Exposed horizontal utility service lines and pipes may not be installed on the floor.

III. Walls and Ceilings:

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- A. Wall and ceiling covering materials shall be nonabsorbent, light colored, and attached so that they are easily cleanable. Except in consumer areas, wall and ceiling surfaces do not need to meet the same requirements as above if they are kept clean.
- B. In areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface.
- C. Studs, joists and rafters may not be exposed in areas subject to moisture.
- D. Wall and ceiling attachments such as light fixtures, mechanical room ventilation system components, vent covers, wall mounted fans, decorative items and other items shall be easily cleanable. In consumer service areas, wall and ceiling attachments that are provided for ambiance need not meet this requirement if they are kept clean.

IV. Experimental Finishes: Evaluation and Field Testing:

- A. Any proposed covering material not listed in *Tables L-1, L-2 or L-3* must be evaluated by the local Health Authority (i.e., County Health Department). Manufacturer's documentation must show that such material coverings are FDA approved for food service establishments or food processing plants. In addition, these proposed covering materials's documentation must show these materials to have comparable characteristics of durability, ease-of-cleaning and non-absorbency as that of traditional covering material listed within these tables.
- B. If a proposed covering material is considered by the county health department, the county health department will conduct a field evaluation of the material during inspections conducted of the food service establishment. For a set period of time, as determined by the county health department, the county health department will evaluate the material's performance under normal operational conditions within the establishment. If the county health department through its evaluation finds the proposed material covering not to be in compliance with the requirements of Chapter 290-5-14, an appropriate traditional material covering listed with *Tables L-1*, *L-2 and or L-3* will be installed to replace the non-compliant covering materials.
- C. Before any field evaluation of proposed experimental material covering is considered by the county health department, it is highly recommended that a legally binding agreement between the county health department and the permit holder/owner of the food service establishment be drafted. This stated agreement would notify the permit holder or permit applicant of the establishment that he or she has the obligation to replace the experimental material covering with that which meets the requirements of the Ohapter.

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- C. Experimental material coverings must be installed in accordance with its manufacturer's recommendations. A sample of these materials may be requested by the county health department prior to installation.
- D. The following charts lists the types of traditional floor, wall, and ceiling finishes that are acceptable in food service establishments in the areas listed:

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TABLE L-1

Room/Area	Floors	Walls	Ceilings
Cooking Areas (Areas exposed to high heat)	 Quarry Tile Poured Epoxy Commercial Grade Vinyl Composition Tile (VCT) Commercial Grade Sheet Linoleum with Chemically Welded Seams 	Stainless SteelCeramic TileAluminum	 Stainless Steel Smooth, Non-Acoustical Plastic Coated or Metal-Clad Fiberboard Dry-wall sealed with an Epoxy Finish Plastic laminate Glazed Surfaces
Food Preparation (No or low heat exposure)	 Insulated Metal Flooring provided the manufacturer of the Walk-In Unit Quarry Tile Poured Epoxy 	 Stainless Steel Ceramic Tile Fiberglass Reinforced Polyester Panels (FRP) Concrete Block filled with Epoxy Paint or Glaze 	 Smooth, Plastic Coated or Metal-Clad Fiberboard Dry-wall sealed with an Epoxy Finish Plastic Laminate Glazed Surfaces
Walk-In Refrigerators and Freezers	 Insulated Metal Flooring provided by the Manufacturer of the Walk-In Quarry Tile Poured Epoxy 	 Insulated Metal Flooring provided by the Manufacturer of the Walk-In Aluminum Fiberglass Reinforced Polyester Panels (FRP) 	 Insulated ceiling panels provided by the Manufacturer of the Walk-In Stainless Steel Aluminum Fiberglass Reinforced Polyester Panels (FRP)
Warewashing Areas	 Quarry Tile Poured Epoxy Commercial Grade Vinyl Composition Tile (VCT) Commercial grade sheet linoleum with chemically welded seams 	 Stainless Steel Ceramic Tile Fiberglass Reinforced Polyester Panels (FRP) Concrete Block filled with Epoxy Paint or Glaze 	 Smooth, Plastic Coated or Metal-Clad Fiberboard Dry-wall sealed with an Epoxy Finish Plastic Laminate Glazed Surfaces

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TABLE L.-2

Room/Area	Floors	Walls	Ceilings
Food Storage	Quarry tile	Stainless Steel	 Plastic Coated or Metal-
	Poured Epoxy	Ceramic Tile	Clad Fiberboard
	 Commercial Grade Vinyl 	 Fiberglass Reinforced 	Dry-wall sealed with an
	Composition Tile (VCT)	Polyester Panels (FRP)	Epoxy Finish
	 Commercial Grade Sheet 	 Concrete Block Filled with 	Plastic Laminate
	Linoleum with Chemically	Epoxy Paint or a Glazed	 Glazed Surfaces
	Welded Seams	Surface	
		Epoxy Sealed Dry-Wall	
Other Storage	Quarry tile	Stainless Steel	 Plastic Coated or Metal-
	Poured Epoxy	 Ceramic Tile 	Clad Fiberboard
	 Commercial Grade Vinyl 	 Fiberglass Reinforced 	Dry-wall sealed with an
	Composition Tile (VCT)	Polyester Panels (FRP)	Epoxy Finish
	 Commercial Grade Sheet 	 Concrete Block Filled with 	 Plastic Laminate
	Linoleum with Chemically	Epoxy Paint or a Glazed	 Glazed Surfaces
	Welded Seams	Surface	
		Dry-wall sealed with an	
		Epoxy Finish	
Bar	 Quarry tile 	 Stainless Steel 	 Plastic Coated or Metal-
	 Poured Epoxy 	Ceramic Tile	Clad Fiberboard
(Food Worker Side of Bar)	Commercial Grade Vinyl	Fiberglass Reinforced	Dry-wall sealed with an
	Composition Tile (VCT)	Polyester Panels (FRP)	Epoxy Finish
	Commercial Grade Sheet	Plastic Laminate	Plastic Laminate
	Linoleum with Chemically	Concrete Block Filled with	 Glazed Surfaces
	Welded Seams	Epoxy Paint or a Glazed	
T. 11 . D	0	Surface	
Toilet Rooms	• Quarry tile	Stainless Steel	Plastic Coated or Metal-Clad
	Poured Epoxy	Ceramic Tile	Fiberboard
	Commercial Grade Vinyl Commercial Grade Vinyl Commercial Grade Vinyl	Fiberglass Reinforced	Dry-wall sealed with an Epoxy Finish
	Composition Tile (VCT)	Polyester Panels (FRP)	Finish
	Commercial Grade Sheet Linoleum with Chamically Wolded Sagres		Plastic Laminate Clared Synforce
	with Chemically Welded Seams	Epoxy Paint or a Glazed	Glazed Surfaces
		Surface	

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TABLE L-3

Room/Area	Floors	Walls	Ceilings
Dressing Rooms	Quarry tile	Stainless Steel	Plastic Coated or Metal-Clad
	Poured Epoxy	 Ceramic Tile 	Fiberboard
	 Commercial Grade Vinyl 	 Fiberglass Reinforced 	 Dry-wall sealed with an
	Composition Tile (VCT)	Polyester Panels (FRP)	Epoxy Finish
	 Commercial Grade Sheet 	 Concrete Block Filled with 	 Plastic Laminate
	Linoleum with Chemically	Epoxy Paint or a Glazed	 Glazed Surfaces
	Welded Seams	Surface	
	 Smooth, Sealed Concrete 	 Epoxy Sealed Dry-Wall 	
Garbage and Refuse	Quarry tile	Stainless Steel	Stainless Steel
(Interior Locations)	Poured Epoxy	 Ceramic Tile 	 Plastic Coated or Metal-Clad
	 Commercial Grade Vinyl 	 Fiberglass Reinforced 	Fiberboard
	Composition Tile (VCT)	Polyester Panels (FRP)	 Dry-wall sealed with an
	 Commercial Grade Sheet 	 Concrete Block Filled with 	Epoxy Finish
	Linoleum with Chemically	Epoxy Paint or a Glazed	 Plastic Laminate
	Welded Seams	Surface	 Glazed Surfaces
	 Commercially Manufactured 	 Commercially Manufactured 	 Commercially Manufactured
	Insulated Floor Panels	Insulated Wall Panels	Insulated Ceiling Panels
Mop Service Areas	Quarry tile	Stainless Steel	 Plastic Coated or Metal-
_	 Poured Epoxy 	Ceramic Tile	Clad Fiberboard
	 Commercial Grade Vinyl 	 Fiberglass Reinforced 	 Dry-wall sealed with an
	Composition Tile (VCT)	Polyester Panels (FRP)	Epoxy Finish
	 Commercial Grade Sheet 	 Concrete Block Filled with 	 Plastic Laminate
	Linoleum with Chemically	Epoxy Paint or a Glazed	 Glazed Surfaces
	Welded Seams	Surface	

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